

Abstract of the <sup>18</sup> Disclosure  
~~ABSTRACT~~

COMPOSITION AND METHOD FOR FLOCKING OF BISCUITS  
AND OTHER FOOD PRODUCTS

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According to the invention, a coating is carried out with a chocolate composition (C, 6) measured out with high gravimetric precision, and a 100% natural preparation of vegetable additives in an alcohol base (A, 3, 4, 5) is atomized. The combination of the alcohol-based preparation with the coating layer causes a surface reaction (R) which, with the evaporation of the alcohol, forms a glossy to semi-glossy and slightly resistant structure. The range for the application of the coating (C, 6) is 29 - 39°C; the finished product is not greasy to the touch; there is a substantially improved preservation of its appearance and shelf life.

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